

# Creamy Mushroom Tagliatelle

## Ingredients

¼ onion, diced

100g button mushrooms, chopped or sliced.

3 tbsp olive oil

150g/5¼oz cooked tagliatelle

50ml/1¾fl oz crème fraiche

1tsp Dried parsley

freshly ground black pepper



## Method

1. In a large hot pan heat the oil and start to cook the diced onion, soften for 3-4 minutes then add the mushrooms and lightly fry for 10 minutes or until softened.
2. While the onions and mushrooms are cooking, cook the tagliatelle according to pack instructions.
3. Drain the tagliatelle, reserving a little of the starchy water in a jug. Add the tagliatelle to the large pan containing the cooked mushrooms and onions. Stir in the crème fraiche, dried herbs and cracked black pepper. Add a little of the starchy water to loosen the recipe if it feels a bit stodgy or doesn't mix together ever so well.
4. Serve with a nice green salad, or mix in a handful of spinach at the same time as the crème fraiche which will wilt and add some colour as well as added iron and vitamins!